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## VEGAN MENU

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Nocellara del Belice olives, Trapani, Sicily  
4.95

Freshly baked bread  
extra virgin olive oil & aged balsamic vinegar  
3.50

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### STARTERS

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Thai style carrot & coconut soup,  
spring onion, chilli & coriander, crusty white bread  
9.50

Heritage beetroot & rhubarb, chicory, candied hazelnuts, house dressing (n)  
11.50

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### MAINS

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Charred & roasted aubergine 'Middle Eastern style', harissa,  
hummus, pomegranate & dukkah, salad leaves (n)  
19.95

Roasted cauliflower, charred tenderstem broccolis,  
confit roscoff onion, cauliflower & chestnut purée, maitake mushroom (n)  
21.95

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### SIDE DISHES

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Tenderstem broccolis, soy, garlic, ginger & sesame 5.95

Sautéed field mushrooms, olive oil 6.50

Roasted charlotte potatoes, rosemary & olive oil 5.75

Wilted spinach, garlic & rosemary olive oil 6.95

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### DESSERTS

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Blood orange Sorbet with jasmine  
Two scoops 8.95

Food allergies & Intolerances  
*Before ordering please inform your waiter  
about your requirements.*



Service charge  
*There is a 10% discretionary service charge added to the bill.  
All prices are in £ and inclusive of VAT.*